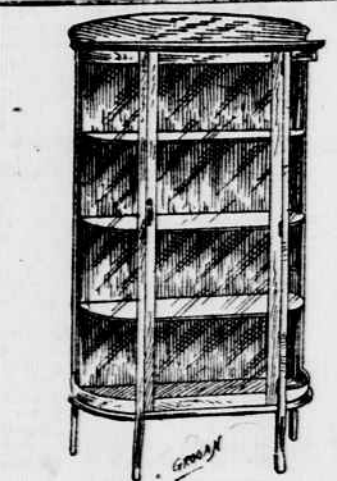


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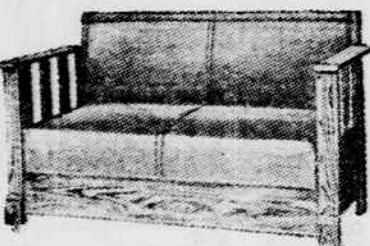
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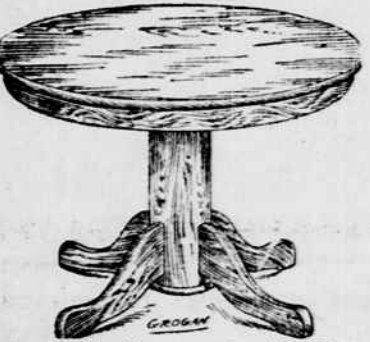


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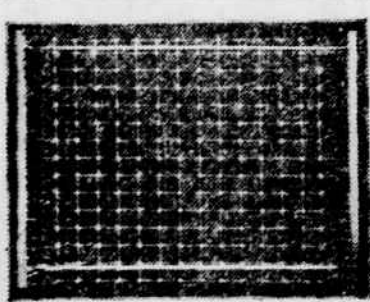
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A fine Layer-Felt Mattress of the regular \$12.00 quality.

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**Our Price, \$2.75**



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Crex and many other varieties of grass rugs and carpets at greatly reduced prices. Sizes are still fairly complete.

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**GROGAN'S**

# FRANCE CLINGS TO BLACK ALPACA.

FRANCE CLINGS TO BLACK ALPACA.

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.  
NEW YORK, July 31.—One may think that the attitude of the French designers toward the use of alpaca is that the Americans should like it, even if they don't, and that if it is offered to them often enough they will finally accept it.

Drecoli, Cherut and other designers over there have made coats and wraps of this fabric that once was so commonly accepted by the American

have handled in a graceful way only through the individual and never through the mass.

They have suggested, cunningly, through their alpaca gowns and wraps, that the fashion for hoops and extensions and panniers and pleatings will soon come to an end, and all of those who watch the fashion have already passed out.

But Drecoli has made an almost straight up-and-down coat suit in suggestive military fashion. It is of black alpaca, splashed with white in such a way that its attractiveness is lost.

The sketch of this suit which is published today was sent over by this house on the Place de l'Opera, which is now getting ready for its midseason opening to American buyers.

This suit has a pleated skirt and a short coat with a slim bodice and small sleeves. The buttons are of white bone and the belt is touched with white leather.

The small hat worn with it is of black straw lined with white silk and trimmed with a broad band and a slipper bow of white grosgrain ribbon.

These snug coats, with their belted waist line, are receiving far more attention from women this summer than any other kind. It seems as though the entire trend of fashion and silhouette for the upper part of the body are borrowed from the latter part of the eighteenth century, when women wore the slim bodices with immensely full skirts bowing closely to the lines of the figure.

Motor Suits of Alpaca.

It would seem that the French insistence upon thin, supple silk alpaca for midsummer wear is having a hearing in this country, for women who are planning extensive motor trips between now and October have looked favorably upon this material and ordered suits of it.

One need only turn a leaf in the book of fashions to be convinced that this material has no equal in its manner of triumphing over dust and dirt. Serge is not in its class in this respect, and silk, which absorbs perspiration and cracks, is not to be considered.

There is no doubt that the next six weeks are to see the great excess of motor suits in this country that has never been seen since the "car without a horse" was invented. It has been a delightful season in this country, of good weather, brilliant clothes, gay parties and the means for luxurious transportation. Therefore, women have turned their attention to a real motor suit—the kind of thing that stands storm and heat, rain and sunshine—and they have at last lent a willing ear to Drecoli and his alpaca suits.

Anybody who understands the science of muffin making has no need of a recipe book when it comes to preparing these delectable breakfast or luncheon breads.

There are really only four essential ingredients to muffins—liquid, salt, flour and a leavening agent. Muffins would still be muffins without salt, but they would soon prove unpalatable. Hence salt is considered essential.

Shortening, flavors such as fruit and eggs are also generally used in muffins. In some, popovers for instance, the eggs are the leavening agent.

Muffins are made from a thick batter which has twice as much flour as liquid. Again popovers are an exception, for they are made from a thin batter with equal parts of liquid and flour.

Muffins are much like cake, with the essential difference that they are not so sweet—in fact, in some cases they are not sweet at all—that they contain usually much less shortening and that they are eaten when warm or very fresh. The fact that muffins are usually eaten with butter makes a generous amount of shortening in the making unnecessary.

Muffins should always be baked in a quick, hot oven. They depend on the quick heat for part of their rising, and popovers and other very light and delicate muffins should always be poured into heated cups or pans. Stoneware custard cups, with rounded bases, are the best dishes in which to cook popovers, as they maintain an even heat better than tins do. The fact that muffins must be cooked in a quick oven makes it especially necessary to protect them from burning. A small pan of water placed on the bottom of the oven floor helps to keep the heat in the oven even and does much to prevent burning.

Experience alone with individual ovens and different muffin batters, with weather and the cooking dishes used teaches the cook the length of time muffins need for proper baking. Popovers which depend for their lightness on the fact that the batter cooks around the expanded air which is beaten into them and the steam which generated in the cooking, should be cooked a little more slowly than a solid muffin which contains baking powder. So, although popovers should be put into hot dishes and into a very hot oven, the heat should be somewhat reduced after the first ten minutes. For by that time the crust around the expanded air will have formed and should be given time for thorough cooking. Many of the white flour muffins need only fifteen minutes' cooking in a quick oven.

For the sake of good digestion muffins should be removed from the oven and from their pans ten minutes before they are eaten. They should be turned on a wire frame. At the time of eating they should be warm, but they will not be soggy and they will not be hot and soggy bread is a sure enemy to good digestion. Muffins cooled in this way can be eaten without danger or discomfort by almost any one.

The question is sometimes asked as to how much time should be allowed before breakfast for making muffins. By working backward, ten minutes is needed for the cooking, fifteen or twenty for the baking and five or ten for the mixing. A deft cook can easily put together a dozen muffins in five minutes.

One good muffin recipe is worth half a dozen poor ones. For the one good recipe is the basis of the best of six or eight different sorts of muffins.

The recipe is simply varied to give the desired results. For instance, if you want corn muffins, use half cornmeal and half flour, with a little more salt than usual because cornmeal needs salt to bring out its flavor. For graham muffins use half graham flour and half white flour, and for whole wheat muffins substitute the whole wheat flour for the white flour. The reason why white flour is used in these different kinds of muffins is because the use of all graham, whole wheat or cornmeal would make a very heavy muffin.

The same muffin recipe can be varied in other ways. If there are huckleberries or blueberries, a cupful of a twelve-muffin batter. The berries should be dry, as the moisture that might cling to them would change the proportion of liquid and flour. Chopped broiled bacon can also be added to

the batter with very good results, and cold cooked cereal is successfully added by some cooks.

Cold muffins are looked on with despair by many cooks. However, they can be sliced and toasted or they can be reheated and served for luncheon with a fruit sauce after the manner of cottage pudding. If not too sweet they may also be cut in a fat cake and used as the foundation for hashed meat with cut-up peaches or berries or with the kind of cream that is used in cream puffs. With a little whipped cream or sugar this forms a truly dainty dessert.

In spite of the fact that one fundamental recipe for muffins is very useful, the truly clever cook is also mistress of several other good recipes. Sally Lunn, for instance, which can be baked either as muffins or in a fat cake and which contains very little sugar and a good deal of shortening, possesses a flavor all its own. Quick coffee cake, which is a muffin batter containing a small amount of sugar which is baked in a sheet and sprinkled with cinnamon, is another appetizing breakfast bread worth any cook's attention.

**THE DAILY MENU.**

**BREAKFAST**  
Sliced Oranges Boiled Rice with Cream  
White and Gold Omelet  
Toast Coffee

**LUNCHEON**  
Tongue Sandwiches  
Potato Salad Biscuits  
Tea

**DINNER**  
Cream of Celery Soup  
Lamb Chops Mint Sauce  
Mashed Potatoes Peas  
Vegetable Salad Ice Tea  
Fruit Gelatine

**Cream of Celery Soup.**  
Cut one root (or stalk) of celery into inch pieces and boil in one pint of water with a slice of onion and a sprig of parsley. When tender pass it through a colander and put in a double boiler with one pint of milk. Add one tablespoonful each of butter and flour, which have been creamed together, and boil for ten minutes. Serve.

**The Use of Kid.**  
Leather and kid as trimming are receiving serious attention from designers. This fashion will never become truly popular, but there is always a place for well cut belts, pocket flaps, collars and cuffs in leather in the smarter coats and street suits. Bright green leather waistcoats are shown for sport wear for men and they may indicate leather waistcoats in women's winter suits.

**Blackberry Boly Poly.**  
Sift one teaspoonful of salt and three level teaspoonfuls of baking powder into one pint of flour; rub into this one tablespoonful of butter and moisten with enough milk to make a rather stiff dough. Toss on the board and pat into a rectangular shape. Have ready some washed and well drained berries, lay them on the dough and press them gently into it. Dredge with flour and roll over into a loose roll, pinch the edges together and wrap in a cloth. Lay in a steamer and cook one hour. Serve with blackberry sauce.

**Walnut Croquettes.**  
This rule calls for one cup of bread crumbs and a like amount of mashed potatoes and of chopped English walnuts. Add the yolks of two or three eggs, salt and pepper to taste and a little onion if desired. After shaping the mixture into croquette forms they should be baked in a moderate oven for twenty minutes.

# FASHIONS

The attractive little frock shown in the sketch is designed for wear by a girl from six to ten years, and as originally planned navy serge and Scotch plaid taffeta were the fabrics chosen. The dress is distinguished by its simplicity, and, as is the case with many of the early fall models shown, washable material may be selected if desired, and the dress made one for immediate use.

In the showing of fall apparel for Tenness there is a noticeable tendency to abandon flims and furberlows in favor of long and comparatively unbroken lines. These are in keeping with the heavier fabrics of the season immediately to come. The frock sketch-



SMART FROCK FOR EARLY AUTUMN DAYS.

ed illustrates this tendency. It is of the princess type in cut, and the desired flare is given by set-in triangular panels of plaid silk. The low waist of the sleeve is of silk, with a neat little band cuff of serge, and the plaid collar is covered over with a detachable collar of white embroidered or gandy. The frock fastens in the center back.

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wide, together with one yard of contrasting color or design for the trimming or combination.

For very small children there is a continued tendency to favor a high waist line, although not of the extreme empire type, but the smartest models for girls of from eight to twelve years show the long-waisted effects.

Some smart little coat dresses are shown for girls of the eight to ten age. Three-piece models are featured, consisting of a skirt of some light weight plaid or plain worsted, blouse of crepe de chine or other silk, to which the skirt is buttoned, and a coat or jacket made of the same material as that used for the skirt. This garment is especially recommended for early school wear, before the weather justifies the purchase of a separate over-all coat. The removal of the little coat or jacket disclosing a practical and charming blouse and skirt for the school-room.

Wool embroidery in bright colors is an effective and popular trimming employed on many of the wool fabric frocks designed for children.

# LITTLE STORIES for BEDTIME

BY THORNTON W. BURGESS.

(Copyright, 1916, by T. W. Burgess.)

# Buster Bear Follows Busy Bee

Buster Bear couldn't get out of his head the memory of those sweet dreams of all the honey he could eat. No, sir, he couldn't. The more he thought about them the more he wanted honey. Whenever he didn't have anything else to do, which was a good part of the time, for the only real business Buster has is to fill his stomach as

often as it gets empty, he wandered about looking for Busy Bee. He suddenly looked the greatest interest in flowers. There were not many flowers in the Green Forest, for most flowers, as you know, love the sunlight. But there are a few which prefer the shade, and whenever Buster Bear saw any of these he promptly looked them over, hoping to find Busy Bee. For several days he was disappointed. He found



"PERHAPS THAT WILL TEACH YOU TO LEAVE HONEST PEOPLE ALONE!" HUMMED BUMBLE BEE.

plenty of other people of the insect world. Once he heard a sound that sent him hurrying toward a little clump of flowers. It was a faint hum. Surely this time he would find Busy Bee. But instead of Busy Bee, he found her cousin, a big, fuzzy fellow, who made a great noise and appeared to think himself the most important person in all the Great World. It was Bumble Bee. Buster was so disappointed that before he thought he lifted one paw and

knocked Bumble down. In just about one little second he was sorry. He tried to get up, but Bumble was alone. You see, Bumble Bee, like his cousin Busy Bee, carries a sharp little lance and isn't afraid to use it. In fact, he is very ready to use it whenever he thinks any one is interfering with him. Certainly no self-respecting Bee would be so easily knocked down that way. He was up in a twinkling, and before Buster could get his trusty little lance sharp little lance Buster's nose.

"Wow!" roared Buster. "Perhaps that will teach you to leave honest people alone!" hummed Bumble Bee, angrily, and flew away, still humming angrily.

"Ouch!" whimpered Buster Bear, rubbing his nose. "How can such a little thing as Bumble Bee carry so much hurt in his nose?"

He was still rubbing his nose and wishing with all his might that he could get Bumble Bee alone, when he heard another hum, only this time not so loud. He looked to see if it was Bumble Bee returned in better nature. It wasn't. It was Busy Bee! Right away Buster forgot all about his smarting nose. He fixed his eyes on Busy Bee and watched her fly from flower to flower. Presently she flew up high and disappeared over the tree tops. This time Buster saw in just what direction she had flown. He gave a little sigh of contentment. He had found out what he wanted to know, the thing for which he had so long waited. He knew now the direction in which Busy Bee's storehouse was. He knew, because when Busy Bee has a load of sweets gathered from the flowers she always flies in a straight line to her storehouse. She knows that the shortest way to a given point is in a straight line, and she is far too industrious to waste any time following a crooked

What especially pleased Buster was the fact that Busy Bee had headed deeper into the Green Forest. If she had headed the other way he would have suspected that her storehouse was beyond the Green Forest, where he wouldn't dare to go. But she had headed straight in, and so Buster Bear counted that storehouse as good as found. He in his turn wasted no time. He started after Busy Bee. All he had to do now was to keep going in a

straight line until he came to that hollow tree. It might be very near and it might be a long distance away. But he didn't worry about that.

Now, it seems a very simple matter to go in a straight line, doesn't it? Just try it sometimes, especially in the Green Forest. Trees have a most inconvenient habit of growing right in the way. After you have gone around a few it is not so easy to be sure that you are still going in a straight line. Buster Bear did not go far before he found this out. It had seemed simple enough when he started, but in a little while he wasn't at all sure that he was on the line Busy Bee had taken. He had found no hollow tree, although he had looked sharply at every tree he had passed. Still he plodded on and still he studied the trees. But there was no sign of Busy Bee or her storehouse. Finally Buster sat down to think things over. Should he keep on or should he go back to the place he had started from?

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Sheets	Cases	Spreads	Blankets	Towels	Damask	Napkins
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<b>49c</b>	<b>12 1/2c</b>	<b>\$1.59</b>	<b>\$1.98</b>	<b>75c</b>	<b>31c</b>	<b>\$1.00</b>
81x90 - inch Heavy Bleached Sheets, wide hems and welded seams; 75c value.	45x36 - inch Linen-finished Pillowcases, wide hems; 19c value. Each.	12-4 Heavy Satin Bedspreads, hemmed, double-bed size. \$3.50 value.	11-4 Wool Blankets, double-bed size, red and blue borders. \$5.50 value, pair.	17x34 - inch Turkish Towels, hemmed ends; subject to slight oil spots; 12 1/2c value.	Superior Mer cerized Damask, 64 inches wide, standard at 59c yard.	All-Linen Napkins, 18 inches square; standard at \$2.25 dozen.
<b>59c</b>	<b>15c</b>	<b>\$3.00</b>	<b>\$4.50</b>	<b>9c</b>	<b>49c</b>	<b>\$1.79</b>

**Save \$7**  
Invest in a best Brussels Rug, looking like Persian, size 9x12 feet. Pay \$15.75 instead of \$22.75.

**Only 2 1/2c**  
The draperies, the furniture covering and screen filling, as pictured, can be created of cretonne in this August sale at 12 1/2c yard.

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